Such Things as Vampires Prix-Fixe Menu $40

First Course (choose one)

Wild Mushroom Forestier
Assorted mushrooms; simmered and then topped with a chive crème fresh

Oven-Baked Brussels Sprouts
Tossed with olive oil and lemon; encrusted with black pepper and Romano cheese

Farmhouse Bruschetta
Diced tomatoes, onions, and garlic in a balsamic glaze; served on grilled crostini and topped with parmesan cheese

Caesar Salad
Fresh hearts of romaine with homemade garlic croutons and Romano cheese; tossed in an anchovy Caesar dressing

Wedge Salad
Iceberg lettuce with gorgonzola blue cheese dressing, crumbled bacon bits, and fresh chives

Entrées (choose one)

Chicken Milanese
Lightly breaded chicken breast tossed in fresh lemon juice; topped with fresh arugula, tomatoes, and grated Romano cheese

Prime Rib
Slow-roasted 8-ounce prime rib with au jus; served with roasted garlic mashed potatoes, sautéed spinach, and a side of horseradish sauce

Rigatoni Bolognese
Ground lamb, veal, and pork in a Barolo wine & tomato sauce

Seared Scallops
Served over linguine; in a cognac cream sauce with mushrooms and a hint of Dijon mustard

Horseradish Encrusted Salmon
Pan-seared salmon filet; topped with a caramelized apple buerre blanc sauce; served with creamy risotto, grilled asparagus, and fresh peppers

Goat Cheese Risotto
Served in a light cream sauce with morel mushrooms and a hint of truffle oil

Penne Primavera
Grilled zucchini, baby yellow squash, bell peppers, Roma tomatoes, and fresh baby spinach; served in a roasted pepper cream sauce

Desserts (choose one)

Just ask your server if you would like to take your dessert to the theatre!

Flourless Chocolate Torte
Pumpkin Cheesecake
Warm Pecan Pie a la mode
Warm Apple Tartan a la mode

Alcohol, gratuity and PA sales tax are not included. Prix-Fixe price includes 3-course meal only.